

Beverly's

OUR COMMITMENT TO EXCELLENCE

Beverly's is named in honor of Beverly Hagadone, the mother of Duane B. Hagadone who, along with Jerald J. Jaeger, owns "The Coeur d'Alene."

Lake Coeur d'Alene has long been recognized as one of the five most beautiful lakes in the world.

Beverly's Restaurant proudly presents an outstanding dining experience to complement its magnificent view.

Beverly's is one of the few restaurants in the West that serves Certified Prime Beef, Milk-Fed Provimi Veal and Fresh Seafood flown in daily from both coasts. Our Chefs have chosen only the finest products to create their specialties. You'll love our freshly made desserts and pastries prepared daily in our bakery.

We are extremely proud to present one of the most outstanding wine lists in the entire Pacific Northwest, offering over 500 carefully selected wines.

Thank you for discovering Beverly's, where our "Commitment to Excellence" is always in sight.

BEVERLY'S BEGINNINGS

PRAWN COCKTAIL  
Cooked to opaque tenderness in a faint array of spices.  
\$5.95

BAKED RICOTTAS  
Blended with fennel and wrapped in phyllo triangles. Complemented with our rich marinara.  
\$3.95

CARBONARA  
Linguini prepared with the famous Smithfield ham and imported Italian cheeses.  
\$4.95

SMOKED CLAMS  
Sautéed with garlic and shallots served atop a bed of fresh spinach.  
\$4.50

AVOCADO TEMPURA  
Accompanied by sauce Americana.  
\$3.95

ENTRÉES

All entrées are accompanied by fresh vegetables, Beverly's roll and butter and choice of our soup or salad selections.

FRESH CHOWDER  
CREME SOUP MAISON  
FRENCH ONION AU GRATIN

SALAD BEVERLY'S  
CAESAR SALAD  
SPINACH AND BIBB LETTUCE SALAD

STUFFED FLOUNDER  
Stuffed with delicious deviled crab.  
\$12.95

SCALLOPS WITH SAFFRON  
Fresh sea scallops served with a sparkling saffron sauce.  
\$12.50

CHICKEN BRIOCHE  
Baked with Smithfield ham, spinach and chicken mousse.  
\$11.95

VEAL SCALLOPINI FLORENTINE  
Tenderloin of veal sautéed with mushrooms, marsala wine and served atop a bed of fresh spinach.  
\$13.95

CHICKEN MEDITERRANEAN  
Sautéed with sun-dried tomatoes, garlic, shallots, mushrooms and feta cheese.  
\$9.95

FILET MIGNON  
Wrapped with bacon and char-broiled.  
\$15.95

CHAR-BROILED SWORDFISH  
Lightly broiled and served with lemon.  
\$12.95

PAILLARD OF NEW YORK  
SHALLOT SAUCE  
A classic presentation sautéed with shallots and champagne vinegar.  
\$15.95

FILET OF VEAL-ARTICHOKE SAUCE  
Tenderloin of veal sautéed with artichoke hearts and finished with a rich cream sauce.  
\$12.50

IRISH SIRLOIN  
Flamed in Irish whiskey and finished with a rich demi-glaze.  
\$12.95

GLAZED CHICKEN   
A boneless breast with a rich apricot glaze.  
\$9.50